



TOWN OF NORWOOD BOARD OF HEALTH

Commonwealth of Massachusetts

GUIDELINE FOR MOBILE FOOD UNITS AND PUSHCARTS

Mobile food units and pushcarts shall operate in compliance with:
105 CMR 590.000 – Minimum Sanitation Standards for Food Establishments: Article X.

DEFINITIONS:

Mobile Food Unit Vehicle-mounted food establishment designed to be readily moveable.

Pushcart: Non-self-propelled vehicle limited to serving non-potentially hazardous foods or wrapped food prepared at a food processor or food service establishment and maintained at proper temperatures or limited to the preparation and service of frankfurters.

RESTRICTIONS:

FOOD PREPARATION IS NOT PERMITTED ON PUSHCARTS. A POTABLE WATER SYSTEM IS REQUIRED ON MOBILE FOOD UNITS WHICH HANDLES UNWRAPPED BULK FOODS AND/OR CONDUCTS ANY FOOD PREPARATION. (WITH THE EXCEPTION OF FRANKFURTERS.)

THE BOARD OF HEALTH MAY IMPOSE ADDITIONAL REQUIREMENTS TO PROTECT AGAINST HEALTH HAZARDS RELATED TO THE CONDUCT OF THE MOBILE FOOD UNIT OR PUSHCART AND MAY PROHIBIT THE SALE OF SOME OR ALL POTENTIALLY HAZARDOUS FOOD.

POTENTIALLY HAZARDOUS FOODS CANNOT BE PREPARED IN A PRIVATE HOME.

INSPECTIONS:

When appearing for your inspection for a food establishment permit, you must have:

_____ Completed application for permit and revenue attestation form
(include name and address of base of operation.)

_____ Completed Mobile Food Unit/Pushcart Plan for Operations Review
Questionnaire.

_____ **List of all food on menu with names and addresses of sources.
(Keep daily receipts of food supplies available for review by health
inspector during inspections.)**

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_____ **List of available handwash and toilet facilities on each route.**

_____ **Four (4) photographs (back, front, left and right sides) of mobile food unit/
pushcart. Lettering/license plate should be easily legible.**

_____ **Copy of 105 CMR 590.000**

_____ **If equipped with propane, fryolator etc. a certificate of approval from the
local fire department and fire extinguisher that meets fire department
regulation.**

_____ **Hawkers and Peddlers License (Division of Standards)**

At the time of inspection, the mobile food unit/pushcart must:

_____ **Be fully operative – i.e. all water tanks must be filled and all equipment
operating (electric pumps, refrigerators, exhaust fans, hot water tanks, etc.)**

_____ **Have all interior and exterior finished and equipment properly installed in
working order.**

_____ **Have individually packaged or wrapped single services articles and/or
protected type dispensers.**

_____ **Have the name and address displayed on each side of the vehicle in letters at
least three (3) inches in height: Identical units bearing the same name and
logo require individual numbering.**

_____ **The operator of a mobile food unit and/or pushcart shall be neat and clean in
appearance; a full length apron, smock or uniform and effective hair
restraint shall be worn.**

NORWOOD BOARD OF HEALTH

MOBILE FOOD UNIT/PUSHCART AND OPERATIONS REVIEW

Mobile Food Unit_____ **Pushcart**_____

Name of Business:_____

Name of Owner:_____

Address:_____

Mailing Address:_____

Telephone:_____ **Cell Phone:**_____

Applicant's Name:_____

Mailing Address:_____

Telephone:_____ **Cell Phone:**_____

Title (Owner, Operator, Etc.):_____

I have submitted plans/applications to the following:

(Please Note Date of Submittal on Applicable Line)

_____ **Board of** _____ **Date** _____ **Police** _____ **Date**
_____ **Selectmen**

_____ **Fire** _____ **Date** _____ **Other** _____ **Date**

Base of Operation:

Name:_____

Address:_____

City/Town:_____

Telephone:_____ **Owner/Manager:**_____

A. Food Supplies

1. Are all food supplies (including ice and water) from inspected and approved sources? Yes() No()
2. Will all pre-packaged food be labeled with the name and address of manufacturer, name of product, list of ingredients and net weight? Yes() No()
3. Will all pre-packaged, potentially hazardous food (PFH's) also be labeled with a sell-by date? Yes() No()

B. Food Storage

1. Is adequate freezer and refrigeration (mechanical/*ice) available to maintain frozen foods at 0°F and below, and refrigerated foods at 45°F and below?
Yes() No()

Number of refrigeration units: _____

Number of freezer units: _____

* Packaged foods shall not be stored in contact with water or undrained ice.
Wrapped sandwiches shall not be stored in direct contact with ice.

2. Will raw PHF's be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? Yes() No()

If yes, how will cross contamination be prevented?

3. Is each refrigerator/freezer equipped with a thermometer?
Yes() No()

4. Will all unwrapped foods be protected from dust, road dirt, insects, etc.
Yes() No()

- C. Food Preparation: MOBILE FOOD UNITS WITHOUT WATER SYSTEMS AND PUSHCARTS ARE LIMITED TO THE SALE OF PRE-PACKAGED FOODS AND THE PREPARATION OF HOTDOGS.**

1. List how each category of hot foods will be cooked/*reheated.

- * Reheated PHF's must be rapidly cooked to an internal temperature of 165°F within 1 hour.

2. How will hot bulk foods be maintained at 140°F?

3. Will food product thermometers (0 - 212°F) be used to measure temperatures of PHF's after cooking/reheating and during holding? Yes() No()

4. Will sandwiches, salads and other cold ready-to-eat foods be prepared and/or assembled on-site? Yes() No()

If yes, will utensils, disposable gloves, single-service papers, etc. be used to minimize food handling? Yes() No()

5. How will dispensing utensils be stored? _____

6. How will utensils be cleaned and sanitized if necessary during use?

7. Describe handwashing facility on unit. _____

8. Will any self-service of bulk foods be allowed? Yes() No()

9. Are all condiments, coffee creamers, sugar, etc., individually wrapped or in pour type dispensers? Yes() No()

10. Are all single-service articles individually wrapped or stored in a sanitary container? Yes() No()

11. How will leftover bulk PHF's and out-of-date PHF's be handled? _____

C. Construction

1. Is the unit constructed of safe materials that are durable, smooth, and easily cleanable? Yes() No()

Describe construction materials: _____

2. Is the unit constructed and arranged so that food, drink and utensils will not be exposed to insects, rodents, dust or other contaminants? Yes() No()
3. Are protective covers provided for unwrapped foods on display? Yes() No()
4. Does the mobile food unit/pushcart have the name and address of the owner or company displayed on either side in letters at least 3 inches in height? Yes() No()

E. Water System/Waste Retention

1. Is a sink with hot and cold running water under pressure available for handwashing? Yes() No()
2. Are sinks with hot and cold running water under pressure available for washing equipment and utensils? Yes() No()

If yes, dimensions (1" x w" x h"): _____

3. If no, where will equipment and utensils be cleaned and sanitized? _____

Sanitizing Agent: _____ Concentration: _____(ppm)

4. Size of water supply tank: _____gal.

Size of water retention tank: _____gal.
(15% greater than water tank)

5. Is water inlet of supply tank kept capped (while not being filled) and located in such a manner that it will not be contaminated by waste discharge, road dust, oil or grease? Yes() No()
6. Is the waste retention tank connection located lower than the water inlet connection? Yes() No()

7. How will the liquid waste from the retention tank be disposed of? _____

F. Base of Operations/Servicing Area

1. Is the base of operation a licensed food establishment? Yes() No()

Type of Establishment: _____ License No. _____

A MOBILE FOOD UNIT SERVICING AREA MUST BE PROVIDED AT THE BASE OF OPERATION IF:

- **UNPACKAGED FOOD IS PLACED ON THE MOBILE FOOD UNIT/PUSHCART OR,**
- **WHERE MOBILE FOOD UNITS IS EQUIPPED WITH WASTE RETENTION TANKS**

2. Does the servicing area have overhead protection? Yes() No()

3. Does the servicing area have a separate cleaning and loading area?
Yes() No()

4. Is the floor of the servicing area constructed of smooth, non-absorbent materials such as concrete or machine laid asphalt? Yes() No()

5. Are portable water service equipment stored and handled in a way that protects Water and equipment from contamination? Yes() No()

6. Is all liquid waste discharged to a sanitary sewage disposal system?
Yes() No()



Town of Norwood
Rules and Regulations
Transient Vendors, Hawkers and Peddlers

Under authority provided by Massachusetts General Law 101, section 22, the Norwood Board of Selectmen imposes the following Rules and Regulations upon transient vendors, hawkers, and peddlers going about carrying for sale or barter, exposing therefore and selling or bartering any goods, wares or merchandise, the sale of which is not prohibited by section 16 of Chapter 101 of M.G.L. Vendors, hawkers, and peddlers of articles enumerated in section 17 of Chapter 101 of M.G.L. are subject to the provisions of Article X of the By-Laws of the Town of Norwood.

- A. Transient vendors, hawkers, and peddlers shall be licensed in accordance with the provisions of M.G.L. Chapter 101.
- B. Mobile Food Vendors as described in section 22A of Chapter 101 of M.G.L.:
 - (1) All mobile food vendors shall obtain a permit from the Norwood Board of Health and shall comply with all regulations contained in Chapter 10 of the State Sanitary Code, 105 CMR 590.000.
 - (2) No mobile food vendor in the business of selling or exposing prepared food, meals, or lunches intended to be consumed by the purchaser without further preparation or processing by the purchaser from a mobile vending or peddling vehicle or cart; shall stop any vehicle, cart, or set-up any type of stand for the purpose of conducting sales, or bartering any product upon any public way or property without the express written permission of the Norwood Board of Selectmen, or other department, or agency having control over said property.
 - (3) Signage shall be limited to that painted on, or directly attached to any vehicle or cart unless specifically allowed in writing by the Norwood Board of Selectmen or other public body that may have jurisdiction under Law or town by-laws.

ADOPTED October 9, 2012 Norwood Board of Selectmen Michael J. Lyons, Chairman
William J. Plasko, Helen Abdallah Donohue, Paul A. Bishop,
Allan D. Howard